Last Name:	First Name:
Supplier: 5DFarms	Amount of Hog 1/2 1
Phone: 303-548-0057	Email: mike@5DFarms.com
Ham Cuts:	Hams Curing/Smoking:

Ham Cuts:	Hams Curing/Smoking:
☐ Steaks and Roasts	Yes □ Yes
☐ All Steaks	□ No
□ All Roasts	□ Half
□ Leave Whole	□ Grind
☐ Cut in Halves	
Grind	2 21
Steak Size:	Roast Size:
□ ½" – Thin	□ 2-3 lb – Small
□ ¾" – Medium	□ 3-4 lb – Medium
□ 1" – Thick	□ 4-5 lb – Large
□ 1¼" – Extra Thick	
Bacon Slices:	Bacon Curing/Smoking
□ Thin	□ Bacon
□ Medium	□ Fresh Side
□ Thick	□ Grind
□ Slab	
□ Grind	
Shoulder Cuts	Shoulder Curing/Smoking
☐ Steaks and Roasts	□ Yes
□ All Steaks	□ No
□ All Roasts	□ Half
□ Grind	□ Grind
Loin Cuts	Loin Curing/Smoking
☐ Chops and Roasts	□ Yes
□ All Chops	□ No
□ All Roasts	□ Half
☐ Grind	
	Sausage #2
Sausage #1 □ Breakfast	□ Breakfast
□ Breakfast Links	□ Breakfast Links
□ Italian □ Italian Links	□ Italian
	□ Italian Links
□ Hot Italian	□ Hot Italian
☐ Hot Italian Links	☐ Hot Italian Links
□ German Brats	□ German Brats
□ Chorizo	□ Chorizo
□ Smoked Kielbasa	□ Smoked Kielbasa
□ Ground Pork	□ Ground Pork
Miscellaneous Cuts	Memo:
(Select All that Apply)	
□ Country Style Ribs	
□ Spare Ribs	
□ Neck Bones	